

ABSTRACT

Fermented malt beverages with reinforced filling taste and fullness of mouthfeel are manufactured by addition of α -glucosidase prior to a heat treatment in a wort production process in the course of manufacturing fermented malt beverages

- 5 Production of acetic acid can be reduced by addition of α -glucosidase in the fermentation process in the high gravity brewing of beer. Further, low-calorie beers are manufactured by the method in which α -glucosidase is added in the fermentation process in brewing of beer and thereby real fermentation degree is enhanced.